



C L I V E D E N

English Wine Dinner
with Gusbourne

CANAPÉS

Chef's Choice
Gusbourne Brut

STARTER

Roasted Duck Liver
pineapple, cep, brioche
Brut Reserve Late Disgorged 2010

FISH

Scallop Ceviche
pineapple, pickled ginger, coconut
Blanc de Blancs 2013

MAIN

Rack of Spring Lamb
artichoke, olive, tomato
Boot Hill Pinot Noir 2016

CHEESE

Sharpham and Air-Dried Ham "Toastie"
pickled green strawberry, brioche, celery
Guinevere Chardonnay 2014

DESSERT

Raspberry and Vanilla Tart
lychee and rose sorbet
Gusbourne Rosé 2015